



Thai chicken



Serves 3/4



30 mins



Low

Ingredients

A Recipe That Leads to Express East!

750gr of chicken breast Lusiaves

70gr Green Curry Paste 200 ml Coconut Milk 3 soup spoons Peanut Oil 2 Limes (juice) Fresh coriander 1 Teaspoon of Cornstarch salt

Cooking Instructions

We started by cutting the chicken breast into steaks about 1 inch thick and then into strips and then the strips in two. In a bowl put the chicken and temperamos with a little coarse salt, not too much because the curry paste will flavor the chicken. We add the curry paste and wrap well so that all the chicken is well seasoned and also joined a tablespoon of peanut oil. Let marinate in the cold about 15 minutes, meanwhile enjoy and make a delicious basmati rice to accompany the curries. Picamos coriander we just use the end of the recipe. In a wok put 2 tablespoons of peanut oil to heat and let the chicken fry over medium heat / high until very golden brown. We add the coconut milk, but not all! We left just a little later to join the cornstarch. We left together and then boil the juice of 2 limes. Return to a boil and dissolve a teaspoon of cornstarch in the remaining coconut milk and sauce together to thicken, making it boil and stir well. Serve immediately with basmati rice and a slice of lime ..